



San Domenico Café

	Monday	September 28, 2026
Breakfast	Breakfast Skillet	Scrambled Cage Free Eggs (V) Applewood Smoked Bacon(MWOG)Buttermilk Pancake(V) Maple Syrup(VG)
	The Chef Table	Self Service Congee Bar & Toppings (MWOG)
	Breakfast Booster	O.J., and Old Fashioned Oatmeal (MWOG)
	Global Adventure	Grilled Steak Burritos, Yellow Rice, (V)Pinto Beans, (VG)(MWOG)Fresh Corn on The Cob (VG)(MWOG) Nachos
Lunch	Live Well	Carrot Tart with Ricotta Cheese (V)
	Vegan Bar	Organic Brown Rice w/Tofu Fajitas Bar MTO (VG)
	Deli Creations	Turkey Sandwiches & Provolone Cheese
Dinner	Community Dinner	Herb Encrusted Mountain Trout or Roast Beef (MWOG) Rice Pilaf (VG) (MWOG) Organic Vegetables (VG) (MWOG)
	Live Well	Stir Fry Tofu & Fresh Vegetables (V)
	Global Adventure	Oriental Salad & Plum Dressing (VG) (MWOG)
	Sweet Ending...	Bread Putting w/ vanilla Sauce (V)

	Tuesday	September 29, 2026
Breakfast	Breakfast Grill	Caramelized French Toast, Warm Maple Syrup (V) Assorted Cold Cereal, Fresh Fruit, Yogurt, Toast
	The Chef Table	MTO Cage Free Eggs & Steam Rice or Ramen Noodles
	Breakfast Booster	Croissant Sandwiches, & Cage Free Egg, Ham, Clover Cheddar Cheese
	Global Adventure	Pasta Penne with Pesto, Marinara, Bolognese Sauces with Winter Vegetables , Garlic Bread
Lunch	Live Well	Kung Pao Broccoli & Tofu (VG) (MWOG)
	Vegan Bar	Penne Pasta, Pesto or Marinara Sauce, Garlic Bread (MWOG)
	Deli Creations	Roasted Chicken Sandwiches, Cheddar Cheese, Lettuce, Tomato on Croissant
Dinner	Global Adventure	Cage Free Chicken Marsala or Roasted Pork Loin, Organic Farro(V) Grilled Vegetables, Sticky Rice Pot (VG) (MWOG)
	Live Well	Chickpeas, Vegetable Stew, Organic Brown Rice (VG) (MWOG)
	Plant Inspired	Butterleaf Salad, Beets, Goat Cheese & Basil Vinaigrette (VG) (MWOG)
	Sweet Treat	Apples Cobbler with Vanilla Cream (V)

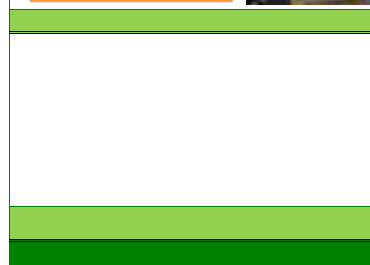
	Wednesday	September 30, 2026
Breakfast	Breakfast Grill	Crêpes w/ Sautéed Organic Apples ,cinnamon , English Muffin w/ Pork Sausage & Cheddar Cheese
	The Chef Table	Karl's Xifan with Salmon Bar (MWOG)
	Global Adventure	O.J., Muesli Yogurt Parfait with Fruit Topping (MWOG)
	Global Adventure	Grilled Rosemary Chicken , Scallop Potatoes, Crispy Polenta Cakes, Broccoli & Carrots (MWOG)
Lunch	Live Well	Veggie Wrap MTO (V)
	Vegan Bar	Organic Quinoa Sauté & Fennel, Veggies (VG) (MWOG)
	Deli Creations	Ham and Jack Cheese Sandwiches, Spinach, Tomato, on Sliced Bread
Dinner	Global Adventure	Food Truck-Baby Back Rib or Grilled Whole Chicken ,Grilled Cheese Sandwiches, Garlic Fries & Grilled Vegetables, Rice Pot
	Live Well	Vegetarian Enchiladas with Salsa Rojas (VG) (MWOG)
	Plant Inspired	BLT Wedges lettuce with Ranch Dressing (VG) (MWOG)
	Sweet Treat	Cheese Cake Bites (V)

	Thursday	October 1, 2026
Breakfast	Breakfast Grill	Hearty Buckwheat Pancakes, Fresh Berries (VG) Maple Syrup,(V) Fresh Fruit & Yogurt9V)
	The Chef Table	MTO Pork or Chicken Potstickers of Choice Chicken Both or Miso Broth & Toppings
	Breakfast Booster	MTO Breakfast Burrito, Scrambled Cage Free Eggs, Rice, Beans, Clover Cheese and Chorizo
	New York Adventure	Jerk Cage Free Chicken, Dirty Rice or Mac Cheese,Collar Green
Lunch	Live Well	Egg Plant Curry w/Brown Rice, Corn Bread (V)
	Vegan Bar	Fried Plantain (VG) (MWOG)
	Deli Creations	Roast Beef Sandwich, Cheddar Cheese on Fresh Baguette
Dinner	Global Adventure	Turkey Roulade or Roasted Leg of Lamb w/Gravy, Cranberry Sauce, Mashed Potatoes, Green Beans & Stuffing
	Live Well	Meatless Turkey & Sweet Potatoes (V)
	Plant Inspired	Spinach Salad, Balsamic Dressing (VG) (MWOG)
	Sweet Treat	Pumpkin Pie or Ice Cream (V)

	Friday	October 2, 2026
Breakfast	Breakfast Treat	Chocolate Chip Waffles ,Maple Syrup, Egg Florentine on House Made Big Bottom Biscuit
	The Chef Table	Korean Hot Pot Choice of Beef or Shrimp Ramen Noodles Soup
	Breakfast Booster	O.J., Assorted Cold Cereals, Old Fashioned Oatmeal (VG) (MWOG)
	Global Adventure	Nacho Bar Steak , (MWOG) C.F. Chicken, (MWOG)Spanish Rice Black Beans,(MWOG) Grilled Corn (MWOG)
Lunch	Live Well	Vegetarian Empanadas (VG) (MWOG)
	Vegan Bar	Grilled Portobello , Chimichurri (MWOG) (VG)
	Deli Creations	Turkey Sandwiches, Jack Cheese, lettuce, Tomato On Sweet Baguette
Dinner	Global Adventure	Grilled Steak with Chimichurri Sauce or Char Sui (BBQ Pork) & Loaded Baked Potato , Steamed Broccoli
	Live Well	Healthy Vegetable, Couscous Stuffed Peppers (V)
	Plant Inspired	Caesar Salad, Organic Green Salad Bar & Toppings (V)
	Sweet Treat	Yellow Cake, Cover Chocolate Frosting (V)

Café Service Hours
Breakfast: 7:20 am - 8:00 am
Lunch: 11:30 am - 1:25 pm
Dinner: 6:00 pm - 7:00 pm
Saturday-Sunday
Brunch: 11:30 am - 1:00pm
Dinner: 6:00 pm - 6:45 pm


Soup du Jour
Daily Soup Offering
Monday
Green Chicken Pozzole (MWOG)
Tuesday
Alphabet Soup (V)
Wednesday
Wonton Soup
Thursday
Tortellini (V)
Friday
Roasted Tomato



Saturday	October 3, 2026
Breakfast Grill	Fried Rice & Veggies, Scrambled Cage Free Eggs ,Sausage Links
The Chef Table	MTO Croissants Sandwiches, Spinach Fried Egg, Tomato, Provolone, Cheddar Cheese, Ham
Breakfast Bistro	Assorted House Made Breakfast Pastries, Fresh Fruit, Toast, Blueberry Pancakes, Warm Syrup
Global Adventures	Turkey Burger or Spicy Mango Shrimp , Self-Serv Baked Potatoes Bar, Roasted Cauliflower
Live Well	Vegetarian Pizza (V)
Plant Inspired	MTO Shrimp Caesar Salad (MWOG)
Sweet Treat	Fresh Baked Assorted Cookies (V)

Sunday	October 4, 2026
Breakfast Grill	Baked Ham, Pasta, Mushroom Ragu, Steamed Broccoli & Glazed French Toast w/ Syrup , Fruit Compote
The Chef Table	MTO Omelet's Bar , or MTO Fried Cage Free Eggs (MWOG)
Breakfast Bistro	Fresh Self-Service Squeezed Orange Juice , Self-Serve Parfaits (V)
Global Adventure	Grilled Salmon or Beef Broccoli, Country Mashed Potatoes, Saluted Baby Bock choy or Calrose Rice Pot
Live Well	Toasted Lemon Rosemary Wo Chung Tofu (MWOG) (V)
Plant Inspired	Chinese Salad, Crispy Rice Noodles (V)
Sweet Treat	Blueberries Frozen Yogurt (V)

Epicurean Group at San Domenico School

Operation Manager:

Ricardo@epicurean-group.com

Executive Chef

Ramon Zavala

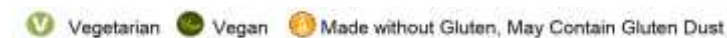
[Café Phone](#)

[For Catering or Special Events](#)

Ricardo@epicurean-group.com



Menu Key



FOOD-ALLERGIC INDIVIDUALS: Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, and tree nut products, sesame and other potential allergens in the food production areas of our facility.

It is important that an athlete's diet provide the right amount of energy, nutrients and fluids that the body needs. No single supplement can do this. It takes a variety of foods every day! Epicurean Group strives to provide students athletes with the most nutrient dense and delicious food possible every single day!



Warm & Comforting Beverage
House Made Cookies every Wednesday - Hot Chocolate every Friday